

FOOD SAFETY RISK FACTORS

Risk factors are those practices or procedures that pose the greatest potential for foodborne illness. The risk factors are determined by the Center for Disease Control and Prevention (CDC) and the US Food and Drug Administration (FDA)

FOOD SOURCE:

- Food from unapproved or uninspected source
- Unsound condition of food, adulterated food
- Shellfish records not maintained properly

INADEQUATE COOKING:

- Improper cooking temperatures
- Improper reheating temperatures



IMPROPER HOLDING:

- Unsafe cooling
- Lack of date marking
- Improper cold/hot holding temperatures

CONTAMINATION:

- Raw meats not separated from ready-to-eat foods
- Species not separated
- Equipment not properly cleaned and sanitized

POOR PERSONAL HYGIENE:

- Lack of appropriate hand washing
- Bare hand contact with ready-to-eat food
- Ill food workers
- Employees eating, drinking or using tobacco outside of designated areas
- Inadequate hand sink
- Lack of soap or paper towels



ENVIRONMENTAL CONTAMINATION:

- Improper storage, labeling, or usage of chemicals
- Presence of insects or rodents
- Lack of potable water
- Improper sewage disposal